

Scalloped Potatoes with Blue Cheese & Roasted Garlic

Makes 8 Servings

From My Paris Kitchen, David Lebovitz



10 large cloves garlic

olive oil

3 cups (750ml) heavy cream or half-and-half

1/4 teaspoon sea or kosher salt plus more to season the potatoes

2 1/2 pounds (1.2kg) potatoes Yukon Gold or Russets

Freshly ground black pepper

1/4 cup (15g) minced fresh chives

1 1/2 cups (195g) coarsely crumbled blue cheese

1. Preheat the oven to 375°F (180°C).
2. Trim the hard stem ends off the garlic cloves and put them, unpeeled, onto a piece of aluminum foil that's large enough to envelop them. Drizzle in a small amount of olive oil, close it securely, and roast in the oven for 45 minutes, until the cloves are lightly caramelized. You can do this a few days ahead when you are using the oven for something else, which is what I usually do. Leave the oven on and adjust the oven rack to the top third of the oven.
3. Remove the garlic from the skins and mash the cloves in a saucepan with a few spoonfuls of the cream to make a paste. Put the saucepan over low heat and add the remaining cream; heat until warmed through and then set aside.
4. Peel and slice the potatoes into 1/4-inch-thick (.75cm) slices. Generously butter a 2-1/2-quart (2.5l) baking dish with sides at least 2 inches (5cm) high. Put one-third of the potato slices in the baking dish; season with salt and pepper. Sprinkle one-third of the chives over the potatoes followed by one-third of the blue cheese. Add another one-third of the potatoes, season with salt and pepper, and sprinkle with one-third of the chives and blue cheese. Add the final layer of potatoes, then pour the cream mixture over them and press down gently to flatten the potatoes. Season with salt and pepper, and sprinkle on the remaining chives and blue cheese.
5. Put the gratin dish on an aluminum foil-lined baking sheet and bake for 1 hour, until its bubbling and well browned on top. The acidic cheese may cause the cream to separate a little bit, which is normal.